



Wisconsin Historical Society
P R E S S

THE FLAVOR OF WISCONSIN RECIPE

Pork Roast (Danish)

ABOUT THE RECIPE:

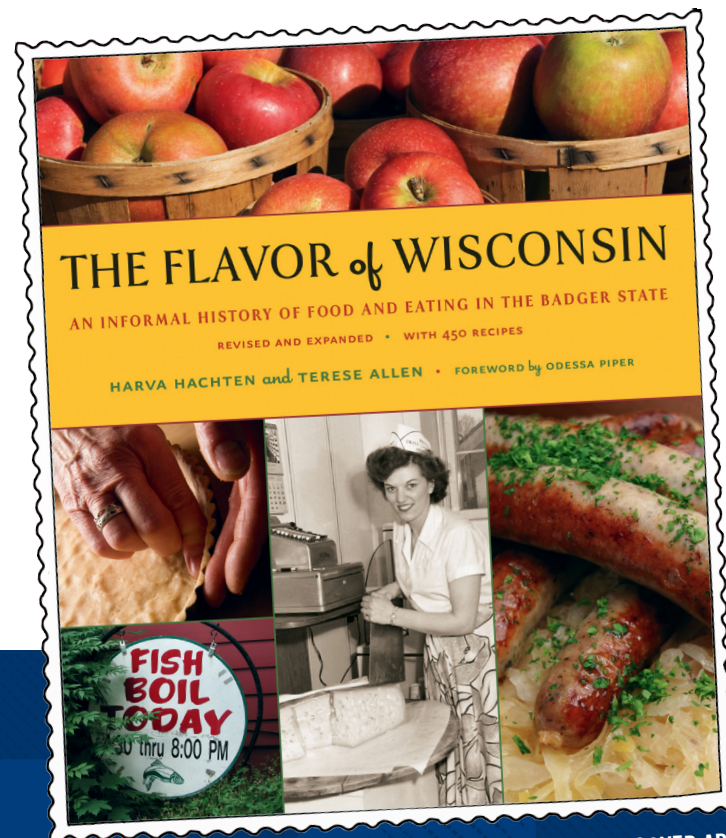
The simplest of recipes leads to a delicious roast.

INGREDIENTS:

1 pork roast Pepper
Flour Rubbed sage

DIRECTIONS:

- 1 Rub the roast with flour combined with small amount of pepper and sage.
- 2 Place in roaster or Dutch oven, fat side up; add about ½ inch of water to bottom of pan.
- 3 Cover and roast at 325 degrees at least 3 hours for a 3 pound roast and ½ hour longer for each additional pound.



The Flavor of
WISCONSIN

Join the Wisconsin Historical Society's celebration of flavors that connect us to our diverse heritage in the most delicious way.

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